

FUNKY VEGETABLE CHIPS



Prep time: 10 mins

Cooking time: 15 mins

Serves: 4 - 6

MAIN INGREDIENTS

- 1 medium white sweet potato
- 1 medium red/purple sweet potato
- 1 large parsnip
- 300g piece butternut pumpkin
- 2 teaspoons ground cumin
- Chilli flakes (optional)
- Vegetable oil, for deep frying
- Freshly ground rock salt & black pepper



Peel all vegetables including the pumpkin and cut into long pieces about 6cm long. Attach the **rotor slicer/shredder** with the **thick slicer shredding cone** to the **stand mixer**. Place the vegetable pieces, one at a time, into the hopper, laying them flat into the hopper. Slowly push down on the handles. Turn the mixer to **Speed 4** and shred the vegetables into the mixing bowl. Toss with the cumin and chilli flakes.

Heat the oil over a medium heat until hot. Add the vegetables pieces, about a handful at a time, into the oil. Cook for 3-4 minutes, or until golden and very crisp. Drain on paper towel.

Repeat with the remaining vegetables. Season well with the salt and pepper and serve immediately.

KITCHEN NOTES

- Don't overcrowd the pan with too many vegetable pieces – the best results are achieved with only a small amount being fried at each time.
- The crisp chips will become soft within 30 minutes or so.
- Best eaten immediately after frying.
- Make sure the vegetables are very dry before adding to the oil – water and oil do not mix!

CREDITS

Recipe by Jo Richardson

Recipe photography by James Vlahogiannis Blackwood Studios